

SHARED

Pea arancini, lemon tahini, soy & parmesan (v)	16
Salmon ceviche, watermelon, avocado & chilli oil (gf, df)	21
Soy curd, spinach, black sesame sauce & cracker (vegan)	17
Squid, Thai basil, green pepper corn & tamarind sauce (gf, df)	22
Scallop, sweet corn, date, finger lime & nduja (gf)	23
Lamb wonton, pine nuts, zatar, sumac & cumin yoghurt	18

SUBSTANTIAL

Tofu puff, potato, cauliflower korma, mango chutney & rice (vegan, gf)	25
Pork belly, peanut, gailan, lime & palm sugar sauce with mixed herbs (gf, df)	29
Barramundi, wasabi pea, miso asparagus, grape & tapioca puff (gf)	34
Yakisoba, fried egg, anori, pickled ginger & charred chicken (*)	22 / 19*
Almond prawn, fennel, currant & sweet sour sauce (gf, df)	32
Beef short rib off the bone, ssam, spinach, kimchi, oak leaf & pancake (for two)	65

SIDES

Green beans with XO sauce (gf, df)	12
Chips & lemon salt (v, gf, df)	9
Mixed leaves, cherry tomato & yuzu dressing (vegan, gf, df)	10
Steamed jasmine rice (vegan, gf, df)	5
Roti	5

DESSERTS

Banana panna cotta, crumb, dolce & cocoa	14
Chocolate torte, vanilla cream & mixed berries (gf)	14
Kaya pudding, coconut & kaffir lime sorbet	15

TO FINISH

DESSERT WINE	Frogmore Creek Iced Riesling	14		Fiore Moscato	12			
PORT & SHERRY	Galway Pipe	10		Penfolds Grandfather	12		Tio Pepe	10

View our beverage menu for our extensive drinks on offer

WALSH
BAY
KITCHEN

(gf) gluten free | (df) dairy free | (v) vegetarian | (*) vegetarian option available
1.5% surcharge applies on all credit cards. A surcharge of 10% applies on public holidays

A-LA-CARTE